



Summus

Toscana IGT

2004

VARIETIES

Sangiovese, Cabernet Sauvignon and Syrah

DESCRIPTION

An intense and deep Supertuscan that represents very well the potential of the three vines that compose it.

A regular growth starting with sufficient rainfall during spring to create good water reserves in the soil. Overall summer temperatures were lower than the last ones and most importantly, normal patterns of more than significant variations between daytime and night temperatures returned, yielding for a slow and balanced ripening.

The extraordinary climate conditions allowed for an exceptional ripening with a powerful color and a huge structure.

Long aging wine perfect with first courses of meat, such as spaghetti with white meat sauce or with vegetables based on vegetables, such as stuffed tomatoes or vegetable ratatouille.

TECHNICAL NOTES



Soil: with sandy clays and rounded pebbles



Trellising System: spurred cordon – Banfi alberello

Vine Density: 4200 vines/ha.

Hectar Yeald: 60 q/ha.



Fermentation: in temperature-controlled stainless-steel tanks

Aging: passage in wood for 23 months



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0,75 l. - 1,5 l. - 3l. - 5l.